

Butternut Squash & Spinach Lasagna

with Pancetta & Arugula Salad


2 SERVINGS | 40-50 MINS




Ingredients

 3 oz Diced Pancetta


 1 Shallot

 ¼ cup Cream

 ⅓ cup Basil Pesto


 2 Tbsps Sliced Roasted Almonds


 6 Fresh Pasta Sheets¹

 3 oz Baby Spinach


 4 oz Fontina Cheese

 1 Tbsp Sherry Vinegar

 1 Tbsp Light Brown Sugar

 ½ lb Diced Butternut Squash

 2 oz Arugula

 ¼ cup Grated Parmesan Cheese

 1 Tbsp Honey

WHY WE LOVE THIS DISH

To make the decadent filling for this wintry lasagna, we're using seasonal favorite butternut squash—mashed with a bit of cream and a touch of rich brown sugar. It all comes together under layers of melty fontina cheese, fresh pasta sheets, and herbaceous basil pesto for a crowd-pleasing dish.

 Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹. previously frozen



"Alexa, find Blue Apron recipes."

1 Roast the pancetta

- Remove the **honey** and **pasta sheets** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Add the **pancetta** to a small baking dish.
- Roast 10 to 12 minutes, or until cooked through and crispy. Leaving the oven on, remove from the oven.
- Reserving the baking dish, transfer the **roasted pancetta** to a bowl.



2 Marinate the shallot

- Meanwhile, peel and small dice the **shallot**.
- Place in a large bowl; add the **vinegar** and **honey** (kneading the packet before opening). Season with salt and pepper; whisk to combine.
- Set aside to marinate, stirring occasionally, at least 10 minutes.



3 Roast the vegetables & make the mixture

- Transfer the **squash** to the reserved baking dish. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 17 minutes. Leaving the oven on, remove from oven.
- Carefully add the **spinach** and **1 tablespoon of water** (carefully, as the liquid may splatter) to the baking dish. Cover with foil.
- Return to the oven and roast 5 to 7 minutes, or until the squash is tender when pierced with a fork and the spinach is wilted.
- Reserving the baking dish, transfer the **roasted squash and spinach** to a large bowl. Add the **cream** and **sugar**; season with salt and pepper. Using a fork, mash until thoroughly combined. Taste, then season with salt and pepper if desired.



4 Parboil the pasta

- Meanwhile, using your hands, separate the **pasta sheets**; add to the pot of boiling water and cook 1 to 2 minutes, or until just shy of al dente (still firm to the bite). Turn off the heat.
- Drain thoroughly and rinse under cold water to stop the cooking process.



5 Assemble & bake the lasagna

- Grate the **fontina** on the large side of a box grater.
- Spread about $\frac{1}{3}$ of the **pesto** onto the bottom of the reserved baking dish. Top with **half the parboiled pasta sheets** (if necessary, trim the pasta sheets to fit snugly into the baking dish). Top the pasta sheets with **half the vegetable mixture** and **half the grated fontina**.
- Repeat with $\frac{1}{3}$ of the **remaining pesto**, the **remaining pasta sheets**, **remaining vegetable mixture**, and **remaining grated fontina**. Drizzle with the **remaining pesto**, then evenly top with the **parmesan**; season with salt and pepper.
- Bake 11 to 13 minutes, or until lightly browned and the pasta sheets are cooked through.
- Remove from the oven; let stand at least 5 minutes.



6 Make the salad & serve your dish

- Meanwhile, to the bowl of **marinated shallot**, whisk in **1 tablespoon of olive oil** until combined; season with salt and pepper.
- Just before serving, add the **arugula** and **roasted pancetta** to the bowl of **dressing**; toss to combine.
- Serve the **baked lasagna** with the **salad**. Garnish the salad with the **almonds**. Enjoy!

